

## Starters




**Tomato gaspacho** 29.-  
Vegetables brunoise and homemade breadsticks

**Fried soft-boiled egg** 37.-   
Candied artichoke and Iberian ham chips

**Duck foie gras terrine** 38.-  
Mango and passion fruit chutney, homemade brioche

 **Smoked Scottish salmon with "Prunier Aquitaine Caviar"** 39.-  
Dill cream, capers and Beldi lemon

## Healthy options

**Roasted cauliflower, curry and coconut sauce** 29.-     
Micro-herbs

**Quinoa salad, feta cheese, avocado and pumpkin seeds** 32.-  

**Beetroot tartare, pickles and citrus fruits** 31.-     
Dill and soy yogurt light dressing

 **Seasonal tossed salad, raw and cooked vegetables** 36.-     
Lemon and olive oil dressing

**Variation of artichoke, burrata and herb oil** 37.-

## Pasta & Risotto


**Ricotta and spinach ravioli, lemon zest** 36.-

**Tomato risotto with creamy burrata and balsamic vinegar** 37.- 

**Fettuccine with mini fennel and citrus fruits** 39.-  
Grilled baby onions and celery puree





 Gluten free,  Dairy-free,  Vegetarian

Our vegetarian dishes may be prepared vegan on request









Dishes marked with a  denotes a favourite signature dish of Mrs Beatrice Tollman, our Founder and President

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you. Our chefs would be happy to create a selection of dishes especially for our diabetic guests.


## Fish

<b>Arctic char or fera from Lake Lemman, « beurre blanc »</b> Grilled baby zucchini and garlic purée	54.-	
 <b>Shrimp stroganoff</b> served with basmati rice	44.-	
 <b>“Dover sole”</b> from the Brittany coast, grilled or “meunière” Rattes potatoes with herbs and seasonal vegetables	79.-	
<b>Grilled turbot or sea bass</b> For 2 people, subject to availability	20.- Per 100grs	

## Meats

<b>Grilled Tomahawk for two people</b> , around 1kg	190.-	
<b>Dry aged Swiss beef fillet</b> , béarnaise sauce Sautéed chard and vanilla mashed potatoes Seared foie gras supplement	80.- 10.-	 
<b>Wagyu beef rib eye steak, soy sauce</b> around 200 grams Baby vegetables and French fries	150.-	
<b>Veal paillard</b> Fries, arugula and cherry tomato salad with Parmesan	69.-	 
<b>Shredded slow-cooked lamb shoulder</b> Anna potatoes and sautéed bok choy	54.-	
 <b>Chicken curry</b> Basmati rice, papadam and mango-aubergine chutney	49.-	

## Side dishes

<b>Selection of:</b>	10.-	
Seasonal vegetables, sautéed chard, celery purée, mushroom fricassée Vanilla mashed potatoes, French fries		

Origin of fish: sole from the French Brittany coast

Turbot and seabass from the Mediterranean Sea, Char and Féra from Lake Léman

Origin of meat: Beef, lamb, veal and eggs and chicken from Switzerland or France, Wagyu from Japan

Prices are in CHF, 7.7% VAT and service charge included